

MO-881 Moulder



Glimek MO-881 is a heavy duty moulder for use in industrial bakeries. Via the triple moulting head, curling net and double pressure boards the desired dough piece length and shape is obtained with almost seamless closure.



Sveba Dahlen Group



Scandinavian know-how – worldwide

MO-881 Moulder



Driven by tension timing belt, noiseless and resistable

The first pressure board is delivered in two widths, 8 11/16" and 11 1/16" for different dough weights



Three pair of 15 3/4" wide adjustable pressure rollers with spring loaded scrapers for easy cleaning

Pressure board, 25 5/8" x 43 5/16", is foldable and can be locked in an upright position for easy cleaning



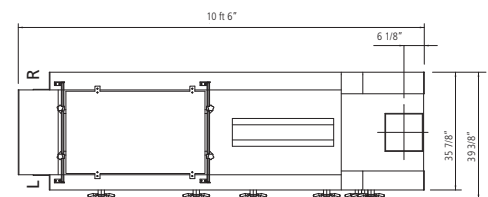
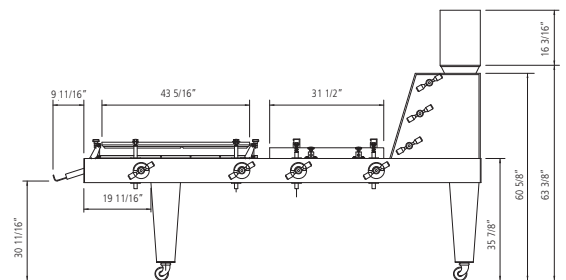
Reference scale on each handle to enable fine tuning

Accessories

Decoration unit between the pressure boards	Photocell controlled decorator suitable for e.g. Sesame, poppy seeds, oat grains
Decoration unit accessory - vibrator	Vibrator for the decoration unit as option
Depositing system	Photocell controlled pneumatic flap systems including electrical control box. For more accurate positioning of dough pieces after moulding
Extra moulding unit	Moulding unit mounted on the outfeed end of MO-881, with drum motor driven belt, adjustable in height. W = 27 11/64", L = 19 11/16"
Forming station for 4-pieces	Turns the 4 pcs 90° and feed it into tins. Especially for toast production for a compact bread structure
Infeed timing conveyer	At high capacity, for adjusting the distance between two dough pieces coming to close included electrical control box
Lower side guides 25/64"	Non stick coated side guides 25/64" for second pressure board, standard is 25/32", recommended for low weight ranges
Motorized pressure board	Counterrotating motorized pressure board with fixed speed in order to prolonging the moulding length
Pressure board customized	Special customized pressure board (both first and second) can be offered on request
Special belt	Special customized belt can be offered on request
Three knives in pressure board for 4-pieces	Cut the dough piece into 4 pieces. Standard distance between the knives = 3 15/16"
Underlying conveyer for tins with depositing device	Conveyer under the moulder for tinhandling, photocell controlled automatic depositing, stainless steel version, L = 15 ft

Technical data

Capacity range	up to 3600 dough pieces/hour
Weight range	1.0 oz - 4.0 lb
Working width	up to 25 5/8"
Power supply	1,1 kW
Weight, net	1390 lb
Weight, gross (wooden crate)	1640 lb
Volume, gross	10.2 x 3.8 x 6.2 = 240.3 ft³



Handles on left (L) or right (R) side, please specify on the order



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